



Vendor Product Quality Technician

Job Title: Vendor Product Quality Technician

Job Summary: Primary responsibilities include performing quality audits of approved clients finished goods in accordance with standards and specifications. Conducts prep/cooking audits to ensure compliance to specification and product performance. Calculates and reports audit details with suppliers and restaurant chains.

Job Responsibilities and Qualifications:

- Receiving, rotation, and storing of products for audit
- Conduct physical audits to validate specification criteria and culinary prep/cooking procedures
- Familiar with testing methodology that is necessary for certain products, e.g., drain weight, deglazing, breadings pick-up, etc
- Calculate and report critical audit details in order to ensure compliance to specification and product performance. Reports may include both numerical data values along with defect picture library
- Maintain digital photo library
- Communicate audit results with internal team members and suppliers
- Requires outstanding organizational and computer skills
- Requires attention to detail and strong proof reading skills
- Requires basic cooking skills and the ability to follow a recipe
- Assist with set up and/or assist with Sensory Analysis
- Good written and oral communications skills
- Ability to read and interpret documents such as safety rules, operating and maintenance instructions, specifications, recipes, and procedure manuals
- Ability to write routine reports and correspondence
- Ability to work as an individual and/or as a team
- Ability to work unsupervised
- • Able to work a flexible schedule, including overtime, weekends before and after schedule as needed
- Work efficiently to multi-task and complete various tests on a large number of samples with short deadlines

- Work with fellow lab personnel to ensure completion of tests and a safe and clean work environment
- Must be able to travel
- Bilingual Spanish/English, a plus
- Perform other duties as assigned by leadership, including R&D. (Extra duties will depend on capability of analyst and needs of the company)

Physical Requirements:

The physical requirements listed in this section include, but are not limited, to the physical abilities and skills required of this position in order to successfully undertake the essential duties and responsibilities of this position. While performing the duties of this job, the employee is regularly required to;

- Stand/Walk for long periods (5-7 hours)
- Must be able to lift up to 40 lbs

Adverse Working Conditions:

The adverse working conditions listed in the section include, but are not limited to, those environmental conditions to which the employee may be exposed while undertaking the essential duties and responsibilities of this position, which is that of a general restaurant kitchen environment.

- Exposure to refrigerated and freezer elements

Computer Skills: Proficiency in the use of word processing and spreadsheet applications. Ability to compose, edit and modify statistical and project data on Excel or comparable formats. Demonstrate ability to use Authority's business applications, to include e-mail, business software, Outlook and PDA.

Education and/or Experience: Culinary or related fields. R&D and plant/manufacturing inspection in the food industry is a plus

Work Schedule: Flexible. Laboratory is open 7 days a week 365 days of the year extending the general operating hours. Overtime is on an as necessary on a "per event" basis

Annual Salary Range: TBD - Based On Experience